

Mr. & Mrs. J. W. Jones



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DR. PRICE'S DELICIOUS FLAVORING EXTRACTS
are superior to all others in PURITY, STRENGTH AND HEALTHFULNESS. Prepared from the choicest fruits and aromatics, without the use of poisonous oils, ethers or artificial substances, which are so extensively used in making most of the Flavoring Extracts for the market. They flavor as naturally and richly as the fruit.

For Flavoring Ice Cream, Cake,
Puddings, Custards, Sauces,
Jellies, Syrups, etc.

PRICE FLAVORING EXTRACT CO.
NEW YORK. CHICAGO.

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PRICE FLAVORING EXTRACT CO.
NEW YORK. CHICAGO.

35th Edition

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DR. PRICE'S DELICIOUS DESSERTS

CONTAINING

PRACTICAL RECIPES

Carefully Selected and Tested

EXCELLENT SIMPLE DELICATE.

PRICE FLAVORING EXTRACT CO.

CHICAGO

Sent Free to any one sending their Name and Address in full.

Dr. Price's Delicious Flavoring **Extracts**

have been in use for nearly half a century. They have acquired a world-wide popularity, due entirely to the care exercised in their manufacture, every stage of which is under the supervision of an experienced chemist. The aroma of every flavor is developed to its full extent by a process known only to ourselves. Their high degree of strength makes them unexcelled for economical cookery. The fruits from which they are made are selected with care, and all objectionable substances removed. Chemical compounds, natural to all fruits, which disguise the true flavor, are eliminated by our process, thus producing an extract many times stronger, more durable and delicious than any other in the market. In consequence of the high degree of purity attained, Dr. Price's Delicious Flavoring Extracts can be carried in stock indefinitely without any loss of strength or change in flavor. Their freedom from ethers, poisonous oils, coal-tar substances, and artificial coloring removes all danger from chemical reaction, assuring their healthfulness and wholesomeness.

List of Dr. Price's Extracts

Vanilla, Ideal, Zephyr, Lemon, Orange, Almond,
Rose, Celery, Coffee, Chocolate, Ginger,
Nutmeg, Clove, Allspice,
Essence Wintergreen, Essence Peppermint, Essence Anise,
Essence Cinnamon, Onion Relish.

Dr. Price's Aromatic Essence of Jamaica Ginger

Prepared from the genuine Jamaica Ginger Root, free from cayenne pepper, artificial oils, colorings, or any adulterants.

The Responsibility

THE responsibility for inferior flavoring extracts often rests with the consumers themselves, as they seek the cheapest, irrespective of quality. This desire to purchase cheap commodities has greatly promoted food adulteration. Just so long as we are constantly striving to purchase for five cents that for which we ought to pay ten, the manufacturers will cater to our wishes and put upon the market something that can be sold for five cents. Imitations are often proclaimed to be superior to the genuine, and humanity goes bravely on hoping for the realization of the impossible and an opportunity to get something for nothing. Good goods cost money; poor stuff can be had at any price. Is there any economy in a cheap flavoring extract of which you must use double the quantity at a quarter less in cost? Pure food and good health accompany each other and are worth your careful consideration.

Delicious Desserts

Dinner

THANKSGIVING		PAGE	NEW YEAR		PAGE
Fruit Pudding.....	27		Fig Pudding.....	29	
Pumpkin Pie.....	25		Lemon Pie.....	24	
Coffee Ice Cream.....	37		Italian Tutti-Frutti.....	37	
Peppermint Drops.....	43		Maple Creams.....	40	
Roman Punch	39		Fruit Sherbet.....	39	
Chocolate Wafers	19		Almond Cookies.....	20	
Mince Pie. Assorted Cakes.			Apple Pie.....	23	
Nuts.			Peppermint Drops.....	43	
			Fruit Cake.....	11	
CHRISTMAS			EASTER		
Christmas Plum Pudding.....	27		Queen of Puddings.....	28	
Peach Ice Cream	37		White Lady Cake.....	14	
Angels' Food	15		Almond Drops.....	22	
Dr. Price's Tapioca Cream.....	33		Lemon Ice.....	38	
Almond Jumbles.....	19		Spice Drops.....	22	
Fruit Cake.....	11		Plum Pie. Candies.		
Fig Cake.....	12				
Cream Walnuts.....	41				
Claret Punch.....	39				
Mince Pie.					

Dr. Price's Ice Cream Sugar

The heart of your household is your table. Every housewife who has the welfare of her table at heart will not fail to read this article.

By the use of Dr. Price's Delicious Ice Cream Sugar she can, at a moment's notice, place before her family an Ice Cream remarkable for smoothness, palatableness, and purity. It is always ready for immediate use, no flavoring, color or cooking necessary. Simply add the contents of one package to one pint of milk and one pint of cream, dissolve and freeze. Ice Cream Sugar is without a parallel in the facility and quickness with which it is made into a delicate, delicious dessert. It is one of the very latest additions to the many superior articles produced by Dr. Price, the housewife's friend and pure food expert.

Ice Cream Sugar is the mixture of the very same wholesome ingredients you would use in home-made ice cream, prepared by us ready for freezing. It will not only save the trouble of preparation, but does so at a material less expense to you.

Every ingredient is added by exact weight and perfectly mixed by machinery, thus always insuring absolute uniformity in flavor, color, and composition. It is made from the purest materials that can be produced. Contains no vanillin, coumarin, aniline colors, or other coal tar derivatives, and is absolutely free from every substance injurious to health.

Its simplicity to prepare for serving makes it an especially ideal article to have in every home, as with the least possible labor and time you can take care of an emergency with satisfaction to the most fastidious taste. If you are in doubt or in any way question this, why not obtain a package of your grocer, and demonstrate yourself the truthfulness of above.

LIST OF FLAVORS
Vanilla, Lemon, Orange,
Maple, Strawberry,
Pistachio,
Peach.

Introduction of Dr. Price's Harmless Food Colors

There has never been a time like the present, when housekeepers gave so much attention to the appearance as well as to the palatableness of household cookery.

Cooking is a domestic science and a culinary art. Housekeepers hail with delight any invention or device which will aid in the improvement of home-made dishes. A love of daintiness is inherent in the heart of every true housewife, and when this can be gained without loss of health or comfort, a great boon has been conferred.

Color schemes enter largely into all forms of entertainment to-day, and in order to meet these requirements, a fine line of exquisitely prepared liquid colors has been placed on the market by Dr. Price, who, after years of careful experiment, has succeeded in obtaining from vegetable sources, colors which possess the perfect fruit tints without aniline, coal tar dyes, or any other substance detrimental to health. These colors will meet the requirements of the food laws of any country in the world. They can be used fearlessly to color cake, frostings, ices, sherbets, and creams.

The name of Dr. Price upon the label is a guarantee of their strength, efficacy, and purity.

List of Colors

Fruit Coloring, Strawberry Red,
Lemon Yellow, Chocolate Brown,
Purple Violet, Blood Orange,
Apple Green.

See Decorative Dishes, pages 44 and 45.

VANILLA—Prime Mexican vanilla beans only should be used in the manufacture of food preparations. They are cultivated in the province of Vera Cruz, Mexico. The beans are from seven to nine inches long, and of a dark brown color. The production is not large, and consequently held at a very high price. It is this high price that induces manufacturers to use the inferior grade of beans, such as Bourbon, South American, Tahiti, wild vânilas, and the substitute Tonka, or snuff bean, as well as the artificial preparations of vanillin, coumarin, etc., with aniline coloring (coal tar derivatives). These inferior bean substitutes and artificial preparations enter wholly or are component parts of many alleged vanilla extracts. Thousands of pounds of the finest quality of Mexican vanilla beans are consumed annually by the Price Flavoring Extract Company, more than by any other makers of flavoring extracts in the world. It is in the use of such beans, properly cured and aged, and by an original process, that Dr Price's Delicious Flavoring Extract of Vanilla obtains its rare excellence of flavor and natural color.

LEMON AND ORANGE—Familiar as we are with these fruits, we have probably little considered their analogy. In their cultivation, the conditions of soil, climate, and entire surroundings, though identical still they produce two deliciously opposite flavors. The active flavoring principle of each is contained in the rind or peel (not in the pulp) as an essential oil. It is in Sicily, as in no other place, that these fruits grow nearer to perfection, and it is from the fruits of this country that the most valuable oils are obtained. The process of extracting the oil is entirely by hand. It is very laborious and expensive, as it requires two days labor and one thousand lemons or oranges to produce one pound of oil. On account of the expense attached to hand-pressed oil, it is often mixed with the inferior grade, as well as grossly adulterated with an entirely foreign substance, such as oil of turpentine.

In a pure extract of lemon or orange, the hand-pressed oil combined with the peel should only be used.



SCENE IN MEXICO.
Gathering Vanilla Beans for Dr. Price's Flavoring Extracts.

WHAT IS DR. PRICE'S JELLY SUGAR DESSERT?

Dr. Price's Jelly Sugar Dessert is a new food product. It is a combination of refined sugar, refined gelatine, and lemon acid.

It is prepared by Dr. Price, a physician and chemist, whose name has never been associated with any food product that was other than pure, wholesome, and nutritious

Jelly Sugar Dessert is flavored with Dr. Price's Delicious Flavoring Extracts, and colored with Dr. Price's Harmless Food Colors, and not with the usual aniline or coal tar dyes. In the matter of color alone it is a safe dessert

Jelly Sugar Dessert is a handy article for the busy housewife, as it makes a delicious attractive jelly pastry with little trouble and no loss of time.

Success of the menu is lacking when the dessert is unpalatable and unattractive. Jelly Sugar Dessert is both temptingly attractive and beneficial to the appetite of the invalid as well as gratifying to the palate of the healthy.

Numerous combinations can be made with Jelly Sugar Dessert, a few of which we submit on pages 36 and 37.

LIST OF FLAVORS.

Orange, Lemon, Cherry,
Strawberry, Raspberry, Pineapple,
Peach, Mint.
Pistachio Chocolate

DELICIOUS DESSERTS.

TEA OR LUNCHEON.

		PAGE
SPRING.	SUNDAY—	Lemon Jelly 35
		Gold Cake 14
	MONDAY—	Floating Island 33
		Chocolate Cake 15
	TUESDAY—	Sliced Oranges.
		Philadelphia Jumbles 20
	WEDNESDAY—	Boston Cream Cakes 22
	THURSDAY—	Currant and Raspberry Tarts
		with whipped cream 25
	FRIDAY—	Cup Custard..... 33
SUMMER.		Fruit Cookies 20
	SATURDAY—	Baked Sweet Apples with
		whipped cream.
		Clove Cake 12
	SUNDAY—	Cream Pie 24
	MONDAY—	Strawberries and Cream.
	TUESDAY—	Cream Tarts..... 25
	WEDNESDAY—	Raspberries and Cream.
		Cheese Cakes 26
	THURSDAY—	Dr. Price's Tapioca Cream 33
AUTUMN.		Sponge Cake 14
	FRIDAY—	Spanish Cream 34
	SATURDAY—	Orange Jelly 36
		Tea Cakes..... 20
	SUNDAY—	Blanc Mange 32
		Delicate Cake 13
	MONDAY—	Lemon Pie 24
	TUESDAY—	Sliced Peaches.
	WEDNESDAY—	Cream Puffs 22
	THURSDAY—	Sliced Oranges and Bananas.
WINTER.		White Mountain Cake 14
	FRIDAY—	Bavarian Cream 33
	SATURDAY—	Rice Pudding..... 28
	SUNDAY—	Macaroon Custard..... 32
		Ginger Bread 21
	MONDAY—	Sweet Potato Pie 25
	TUESDAY—	Apple Sauce.
		Molasses Cookies 20
	WEDNESDAY—	Snow Pudding 28
		Roll Jelly Cake 17
THURSDAY—		Frozen Peaches 39
		Dew Drops 22
	FRIDAY—	Cocoanut Tarts 26
	SATURDAY—	Cream Fritters..... 30
		Lemon Sauce 31

DELICIOUS DESSERTS.

DINNER.

		PAGE
<i>SPRING.</i>	SUNDAY—	Italian Cream..... 35
		White Sponge Cake 14
	MONDAY—	Brown Top Pudding..... 30
	TUESDAY—	Baked Apple Dumpling 26
	WEDNESDAY—	Graham Pudding 27
		Lemon Sauce 31
	THURSDAY—	Fruit Charlotte 34
		Pink and White Layer Cake.... 16
	FRIDAY—	Malborough Pie 24
	SATURDAY—	Almond Custard 33
	Lemon Cookies 20	

SUMMER.	SUNDAY—	Fruit Cream	37
		Angels' Food	15
		Roman Punch	39
		Almond Drops	22
	MONDAY—	Cherry Pie	25
	TUESDAY—	Peach Cottage Pudding	29
		Hard Sauce	31
	WEDNESDAY—	Strawberry Shortcake	26
	THURSDAY—	Strawberry Sherbet	39
		White Pound Cake	14
	FRIDAY—	Charlotte Russe	34
		Ring Jumbles	19
	SATURDAY—	Peach Pie	25

AUTUMN.	SUNDAY—	Peach Ice Cream	37
		Caramel Cake	13
	MONDAY—	Railroad Pudding	28
		Foaming Sauce	31
	TUESDAY—	Custard Pie	24
	WEDNESDAY—	Velvet Blanc Mange	32
		Sugar Cookies	20
	THURSDAY—	Pumpkin Pie	25
	FRIDAY—	Cocoanut Pie	24
	SATURDAY	Apple Fritters	30
		White Wine Sauce	31

WINTER.	SUNDAY—	Steamed Berry Pudding	30
		Hard Brandy Sauce	31
		Wine Lemon Jelly	35
		Cream Walnuts	41
	MONDAY—	Indian Pudding	29
	TUESDAY—	Tipsy Pudding	28
	WEDNESDAY—	Victoria Pie	24
	THURSDAY—	Delmonico Pudding	29
	FRIDAY—	Neapolitan Blanc Mange.	32
	SATURDAY—	Dr. Price's Tapioca Cream	33

CAKE.

GOOD cake depends quite as much upon the way of putting it together as it does upon the quantity and quality of the ingredients used. Careless mixing will spoil the best recipes. Always cream the butter and sugar; beat the whites and yolks of eggs separately; mix the yolks with the butter and sugar; add the milk; sift the baking powder with the flour, and stir in a little at a time; then the whites of the eggs; lastly, the flavoring. No cake, pudding, custard or cream will taste good if flavored with a poor, cheap extract. Always use the best. Dr. Price's Delicious Flavoring Extracts are prepared from fruits that yield the finest flavor. None of greater strength. None of such perfect purity. Always certain to impart to Cakes, Puddings, Sauces, Ice Creams, etc., the natural flavor of the fruit.

Black or Wedding Cake.—One pound of brown sugar, one pound of butter, one and one-half pounds of flour, twelve eggs, one pound of currants, dredged; two pounds of raisins, seeded; one-half pound of citron, cut thin; one-half pound of figs, chopped; one pound of almonds, blanched and chopped; one glass of jelly, one wineglass of brandy, one teaspoonful of Dr. Price's Essence of Cinnamon, one teaspoonful of Cloves, two teaspoonfuls of Nutmeg.

Mix all well, the whites of the eggs and brandy last. Bake in two loaves for four hours, or longer if not cooked through. Will keep well for one year.

Mottled Cake.—One pound of sugar, one-half pound of butter, whites of twelve eggs, three cups of flour, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Almond; take one-half of the batter and stir in one teaspoonful of Dr. Price's Fruit Coloring; fill the buttered cake pan by putting in one spoonful of white, then one of pink until all the batter is in.

Plain Fruit Cake.—One cup of butter, one of brown sugar, one of molasses, one of sweet milk, three cups of flour, four eggs, one and one-half teaspoonfuls of cream of tartar, one teaspoonful of soda, two pounds of raisins, seeded; one teaspoonful each of Dr. Price's Extract of Rose, Cinnamon, Nutmeg, and one-half teaspoonful of Cloves; one-half wineglass of brandy.

Every housekeeper, after a trial of the Extracts, will endorse their claims for strength, delicacy of taste and purity.

Fig Cake.—Two cups of sugar, one cup of butter, one cup of cold water, three cups of seeded raisins, one pound of figs, chopped fine; three cups of flour, two teaspoonfuls of baking powder, one egg. Bake slowly.

Cup Cake.—One cup of butter, two cups of sugar, three cups of flour, four eggs, one-half cup of milk, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon or White Rose.

Citron Cake.—One quart of flour, one cup of butter, two cups of sugar, twelve eggs, one cup of cream, one glass of wine, one teaspoonful of Dr. Price's Extract of Almond, one cup of chopped citron.

Cocoanut Loaf Cake.—One pint of flour, two cups of sugar, one-half cup of butter, one cup of milk, five eggs, two teaspoonfuls of baking powder, one cup of grated cocoanut, one-half teaspoonful of Dr. Price's Extract of Almond.

Chocolate Loaf Cake.—One cup of sugar, one teaspoonful of melted butter, three-fourths cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder; yolks of eight eggs, white of one; grate one-quarter of a cake of Baker's chocolate into one-half cup of the milk and boil until thick. Flavor with Dr. Price's Extract of Vanilla and mix into the batter.

Coffee Cake.—One cup of coffee or two teaspoonfuls of Dr. Price's Extract of Coffee, one cup of molasses, one cup of butter, one cup of sugar, one of raisins, one of currants, four cups of flour, one nutmeg, one-half teaspoonful of Dr. Price's Essence of Cinnamon, one half teaspoonful cloves, four eggs, one-half teaspoonful of soda dissolved in hot water.

Clove Cake.—One cup of sugar, one egg, one cup of sour cream, one teaspoonful of soda, one-half cup of flour, a pinch of salt, one teaspoonful of cloves.

Spice Cake.—One cup of molasses, one cup of sugar, one-half cup of butter, two eggs, two teaspoonfuls of vinegar, two of soda, and one-half teaspoonful each of Dr. Price's Extract of Clove, Allspice and Cinnamon. One-half cup of strong boiled coffee, flour enough to make a stiff dough.

Hickory-Nut Cake.—Two cups of sugar, one cup of butter, three cups of flour, one cup of milk, four eggs, two teaspoonfuls of baking powder, one cup of nut meats cut fine, one-half teaspoonful of Dr. Price's Extract of Almond.

Dr. Price's Delicious Flavoring Extracts are natural fruit flavors, and contain no poisonous oils, ethers, cheap substitutes, or artificial colors.

Delicate Cake.—One and one-half cups of sugar, one and one-half cups of flour, one-half cup of corn starch sifted with the flour, one-half cup of butter, one-half cup of milk, whites of six eggs, two teaspoonfuls of baking powder: flavor with one-half teaspoonful of Dr. Price's Extract of Almond.

Washington Cake.—One cup of butter, three cups of brown sugar, one cup of milk, four eggs, one cup of seeded raisins, three cups of flour, two teaspoonfuls of baking powder, one teaspoonful each of Dr. Price's Extract of Clove, Nutmeg and Cinnamon.

Marble Cake.—**WHITE PART.**—One-half cup of butter, one and one-half cups of sugar, one-half cup of milk, two and one-half cups of flour, whites of four eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. **DARK PART.**—One-half cup of butter, one-half cup of molasses, two cups of brown sugar, one-half cup of sour milk, one-half teaspoonful of soda, two cups of flour, yolks of four eggs, one teaspoonful of extract of clove, one of Dr. Price's Essence of Cinnamon; put into well-buttered pan, one teaspoonful of white, one of dark, until all is used.

Chocolate Marble Cake.—Whites of six eggs, one cup of butter, two cups of sugar, three cups of flour, one-half cup of sweet milk, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla, one-quarter cake of chocolate grated and mixed into one-half of the batter; put into the cake pan in layers of dark, then white.

Quick Sponge Cake.—Three eggs, one and one-half cups of sugar, two cups of flour, two teaspoonfuls of baking powder, one-half cup of cold water, one teaspoonful of Dr. Price's Extract of Lemon.

Caramel Cake.—One cup of butter, two cups of sugar, one cup of milk, one and one-half cups of flour, one cup of cornstarch, whites of seven eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla; bake in long pan. One-half pound of brown sugar, one-half pound of chocolate, one-half cup of milk, butter the size of an egg, two teaspoonfuls of Dr. Price's Extract of Vanilla; boil until thick enough to spread, spread over the top and sides of cake. Or two cups of brown sugar, one cup of sweet cream, two teaspoonfuls of vanilla, butter the size of an egg; boil until it sugars; spread over top and sides.

These Delicious Flavoring Extracts are just as represented.
No deception in quantity or quality.

Pound Cake.— One pound of sugar, one pound of butter, one pound of flour, twelve eggs, beaten separately very light, one wine-glass of brandy.

Lunch Cake.— Four cups of sugar, three cups of flour, one-half cup of milk, two eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Almond.

Gold Cake.— One-half cup of butter, one and one-half cups of sugar, three cups of flour, two teaspoonfuls of baking powder, one cup of milk; yolks of six eggs, one teaspoonful of Dr. Price's Extract of Lemon.

Silver Cake.— One-half cup of butter, one and one-half cups of sugar, one cup of milk, three cups of flour, two teaspoonfuls of baking powder, the whites of six eggs, one teaspoonful of Dr. Price's Extract of Orange.

Bride's Cake.— Three cups of white sugar, one cup of butter, one of sweet milk, four cups of flour, one-half cup of cornstarch, whites of twelve eggs, two teaspoonfuls of baking powder, one teaspoonful each of Dr. Price's Extract of Vanilla and Lemon.

White Pound Cake.— One pound of sugar, one pound of flour, one pound of butter, whites of sixteen eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake it in a slow oven. Will keep one year.

White Lady Cake.— One and one-half cups of flour, one cup of sugar, one-half cup of butter, whites of four eggs, one-half cup of milk, one teaspoonful of baking powder; flavor with Dr. Price's Extract of Almond.

White Mountain Cake.— One pound of sugar, one and one-half pounds of butter, one pound of flour, whites of ten eggs, one-half teaspoonful of Dr. Price's Extract of Almond.

White Cream Cake.— Four cups of flour, one cup of butter, one cup of sweet cream, three cups of sugar, two teaspoonfuls of baking powder, whites of ten eggs; flavor with Dr. Price's Extract of White Rose.

Cream Sponge Cake.— Two cups of sugar, one of cream, two cups of flour, four eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake quickly.

White Sponge Cake.— One and one-half cups of powdered sugar, one cup of flour, a pinch of salt, whites of eleven eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla.

Nice delicacies are improved by the use of Dr. Price's Extracts, because of their natural fruit flavor.

Angels' Food No. 1.—One and one-half tumblers of granulated sugar, one tumbler flour, each sifted seven times; in the last sifting put in one even teaspoonful of cream of tartar; whites of eleven eggs; flavor with Dr. Price's Extract of Almond or Vanilla.

Angels' Food No. 2.—One and one-half tumblers of sifted powdered sugar, one tumbler of flour sifted four times, one teaspoonful of baking powder, whites of eleven eggs, one teaspoonful of Dr. Price's Extract of Vanilla; beat the eggs stiff, add sugar, then flour and baking powder. Do not butter the pan.

LAYER CAKES.

Almond Cake.—Two cups of sugar, two tablespoonfuls of butter, one cup of milk, two cups of flour, whites of six eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake in jelly tins.

FILLING.—Two pounds of blanched almonds, pounded fine; two eggs, one cup of sugar, one teaspoonful of Dr. Price's Extract of Vanilla. Spread between the layers and frost.

Orange Cake.—Make cake part the same as for lemon cake.

FILLING.—Whites of two eggs, three cups of sugar, the grated rind and juice of one orange, half the juice of one lemon, two teaspoonfuls of Dr. Price's Extract of Orange. Spread between layers.

Chocolate Cake.—Two cups of sugar, one of butter, one-half of milk, three of flour, three eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla.

FILLING.—Boil two ounces of chocolate, one cup of sugar, one-half cup of milk, one teaspoonful of Dr. Price's Extract of Vanilla, until thick; let cool and spread.

FILLING No. 2.—Whites of three eggs, one cup of sugar, three tablespoonfuls of grated chocolate, one teaspoonful of Dr. Price's Extract of Vanilla. Mix smooth and spread.

Cocoanut Cake.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, three and one-half cups of flour, one teaspoonful of baking powder, whites of four eggs, one-half teaspoonful of Dr. Price's Extract of Almond. Bake in jelly tins.

FILLING.—One grated cocoanut, whites of two eggs, one cup of sugar, spread between layers and on top of cake.

We are receiving daily testimonials from persons of intelligence, endorsements of the high standard of all articles bearing the name of Dr. Price.

Cream Cake.—One cup of sugar, one-quarter of a cup of butter, one-half cup of milk, the whites of two eggs, one and one-half cups of flour, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Rose.

FILLING.—Yolks of two eggs, one cup of sugar, two tablespoonfuls of cream, one teaspoonful of Dr. Price's Extract of Vanilla. Spread.

Apple Jelly Cake.—Make any good white cake and bake in jelly tins.

FILLING.—Pare and grate three apples, two-thirds of a cup of sugar, one beaten egg, mix all and cook, stirring while cooking; flavor with Dr. Price's Extract of Lemon.

Fig Cake.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, three cups of flour, whites of six eggs, two teaspoonfuls of baking powder.

FILLING.—Boil fifteen minutes one pound of chopped figs, one cup of sugar, one-half cup of water. Spread between layers.

Lemon Jelly Cake.—One and one-half cups of sugar, one-half of butter, one-half of milk, two and one-half cups of flour, three eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake in layers.

FILLING.—One cup of sugar, one egg, grated rind and juice of one lemon, one tablespoonful of water, one teaspoonful of flour. Boil until it thickens; cool and spread between the layers.

Pink and White Layer Cake.—One cup of butter, two cups of sugar, one cup of milk, one of corn starch, two cups of flour, two teaspoonfuls of baking powder, whites of six eggs; separate enough batter to make two layers, and add one teaspoonful of Dr. Price's Fruit Coloring. Bake in layers.

FILLING.—Make a boiled frosting; flavor with Dr. Price's Extract of Almond; color one-half with Dr. Price's Fruit Coloring. Spread white frosting on pink layer, pink frosting on white layer.

Minnehaha Cake.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Almond, whites of six eggs. Bake in long pan.

FILLING.—One cup of sugar, one-quarter cup of water; boil until brittle; take from the stove and stir in the white of one egg, well beaten; one cup of seeded raisins, chopped; one of hickory nuts, chopped. Spread between layers.

Dr. Price's Extract of Lemon is prepared from the flavoring principle obtained from the rind of the lemon. No turpentine, no poisonous oils.

Artistic and Decorative Dishes made with
Dr. Price's Jelly Dessert



Artistic and Decorative Dishes made with
Dr. Price's Jelly Dessert



Exquisite Colorings only obtained by using
Dr. Price's Harmless Food Colorings



Exquisite Colorings only obtained by using
Dr. Price's Harmless Colors



Hickory-Nut Cake.—One and one-half cups of sugar, one-half cup of butter, three-quarters cup of sweet milk, two cups of flour, whites of four eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Ideal. Bake in layers.

FILLING.—Whites of three eggs, three tablespoonfuls of sugar, one cup of chopped nut meats, one teaspoonful of Dr. Price's Extract of Lemon.

Metropolitan Cake.—Two cups of sugar, one cup of butter, one cup of milk, four cups of flour, whites of eight eggs, three teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Take out enough of this batter to fill three jelly tins; bake. Add to the remaining batter one teaspoonful of Dr. Price's Essence of Cinnamon, one-half teaspoonful each of cloves and allspice, ground; one-quarter pound each of raisins, seeded, and sliced citron. Bake in two layers; put together with frosting, alternating light and dark.

Pineapple Cake.—Whites of six eggs, one cup of milk, one and one-half cups of sugar, two and one-half of flour, one-half cup of butter, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Rose. Bake in layers.

FILLING.—Whites of three eggs, one cup of powdered sugar, one can of grated pineapple. Spread.

Rolled Jelly Cake.—Two cups of sugar, two cups of sifted flour, two teaspoonfuls of baking powder, six eggs; *beat all together quickly*, bake in quick oven; when done spread quickly with jelly, roll carefully and wrap in napkin.

ICINGS FOR CAKE.

Boiled Frosting.—One pint of granulated sugar with enough water to dissolve it. Let it boil until it threads from the spoon. Beat the whites of two eggs stiff and pour the boiling sugar into it, beating all the time.

Cream Frosting.—Take the whites of two eggs, add an equal measure of cold water, stir into this confectioners' sugar until of the right consistency to spread. Flavor with one-half teaspoonful of Dr. Price's Extract of Vanilla.

Dr. Price's name has become historic, standing second to none as the originator of high-grade articles for domestic use.

Soft Icing.—Ten teaspoonfuls of sugar to one egg; beat twenty minutes. Flavor with Dr. Price's Extract of Rose.

Almond Icing.—Three cups of sugar, one pound of almonds, blanched and pounded to a paste; beat the whites of three eggs, and stir in the sugar and almonds. Flavor with Dr. Price's Extract of Almond.

Water Icing.—Two cups of sugar, water enough to make a thick paste, a small pinch of cream of tartar. Beat well; if not stiff enough add more sugar. Flavor with one-half teaspoonful of Dr. Price's Extract of Rose.

Chocolate Icing.—Melt three ounces of chocolate in a little water, boil in two cups of sugar; stir the whites of three well-beaten eggs. Flavor with Dr. Price's Extract of Vanilla.

NOTE.—Where variety of color for children's parties is desired, divide the frosting into four parts, and color with Dr. Price's Food Colors—Green, Violet, Brown and Orange.

SMALL CAKES.

Scotch Cake.—Rub three-quarters of a pound of butter into one pound of sifted flour, mix into it one pound of granulated sugar and one large tablespoonful of powdered cinnamon; mix it into a dough with three well-beaten eggs; roll out into a sheet; cut into round cakes and bake in a quick oven. They will require but a few minutes.

Anise Drops.—Three cups of sugar and six eggs beaten together one-half hour; add one quart of flour, one-half teaspoonful of Dr. Price's Essence of Anise. Grease the pan with beeswax, and drop the mixture from a spoon.

The Best Cookies.—Two cups of powdered sugar, one-half cup of butter, one cup of sweet milk, whites of four eggs, one teaspoonful of Dr. Price's Extract of Lemon, two teaspoonfuls of baking powder, flour enough to make a soft batter. Bake in patty tins. Beat the batter hard for ten minutes before putting into tins. When cold, ice with soft white icing made with the whites of four eggs and powdered sugar enough to make them stiff.

Purity and wholesomeness should enter into our daily food. Both qualities are found in Dr. Price's Delicious Flavoring Extracts and Jelly Sugar Desserts.

Lemon Jumbles.—Take one egg, one cup of sugar, one-half cup of butter, three teaspoonfuls of milk, two teaspoonfuls of baking powder, one and one-half teaspoonfuls of Dr. Price's Extract of Lemon; flour enough to mix stiff, cut thin.

Almond Jumbles.—One pound of sugar, one-half pound of flour, one-half pound of butter, one teaspoonful of sour milk, five eggs, two teaspoonfuls of Dr. Price's Extract of White Rose, three-quarters of a pound of almonds, blanched and chopped fine; one teaspoonful of soda. Mix well, adding the whites of eggs beaten to a stiff froth, last. Drop on buttered paper, bake quickly.

Chocolate Wafers.—One cup of brown sugar, one cup of granulated sugar, one cup of butter, one egg, one cup of grated chocolate, one teaspoonful of Dr. Price's Extract of Vanilla, enough flour to make stiff (about one and one-half cups); roll very thin, cut with little square cutter or tin lid; bake a very short time.

Ring Jumbles.—One pound of butter, one pound of sugar, four eggs, one pound of flour or enough to make soft dough, three teaspoonfuls of Dr. Price's Extract of Rose. Mix all together, adding the well-beaten whites of eggs last. Line shallow tins with buttered paper. Bake quickly, and sift fine sugar over them as soon as you take them from the oven. With a teaspoon form rings of the dough.

Doughnuts.—One pound of butter, one and three-quarters of a pound of sugar, one quart of sweet milk, four eggs, one-half a cake of yeast dissolved in a cup of lukewarm water, one teaspoonful of Dr. Price's Essence of Cinnamon. Mix together butter, sugar, milk, yeast, and one quart of flour. Set to rise over night. In the morning add the eggs, well beaten, then the flavoring, and flour enough to make a stiff dough; let rise three hours; roll thick and fry in hot lard.

Fried Cakes No. 1.—Take three eggs, one cup of brown sugar, one cup of sweet milk, three teaspoonfuls of baking powder, three tablespoonfuls of hot lard, one quart of flour, one teaspoonful of Dr. Price's Essence of Cinnamon. Fry in hot lard.

Fried Cakes No. 2.—One quart of flour, one cup of sugar, one-half cup of milk, one-half cup of cream, two eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Essence of Cinnamon. Fry in hot lard.

If you desire something delicious, palatable and attractive, try Dr. Price's Jelly Sugar Desserts.

Philadelphia Jumbles.—Take one pound of sugar, one-half pound of butter, eight eggs beaten light, flour enough to enable you to roll them out; stir the sugar and butter to a light cream, then add the well-whipped eggs, the flavoring, and the flour; mix well together; roll out in powdered sugar in a sheet a quarter of an inch in thickness, cut into rings with a jagging iron, and bake in a quick oven on buttered tins.

Tea Cakes.—Put upon a pie board one pound of flour which you have previously sifted, make a hole in the center, in which place one-half pound of butter, six ounces of powdered sugar, and four eggs. Mix all well together and roll out your paste extremely thin; cut it out in rounds or squares, put in a pan which has been buttered slightly, brush your cakes with beaten eggs, sprinkle on top one-half pound of currants; put in the oven, and when colored a bright yellow, remove them and serve as needed.

Lemon Cookies.—Beat six eggs, whites and yolks separately; one cup of butter, three cups of sugar, one teaspoonful of Dr. Price's Extract of Lemon. Flour to make stiff enough to mold. Roll thin, bake in quick oven.

Sugar Cookies.—One cup of sugar, three-fourths cup of butter, one-quarter of a cup of sweet milk, two eggs well beaten, three teaspoonfuls of baking powder, a pinch of salt, one-half teaspoonful of Dr. Price's Essence of Cinnamon, and add grated nutmeg if desired; flour enough to roll; cut into round cakes, sprinkle with sugar, and bake in a quick oven.

Almond Cookies.—One cup of butter, two and one-half cups of sugar, two eggs, one cup of sour cream, one teaspoonful of soda, one teaspoonful of Dr. Price's Extract of Almond; flour enough to roll. Do not roll too thin.

Fruit Cookies.—Two cups of sugar, one cup of butter, two cups of chopped raisins, two eggs, two tablespoonfuls of sour milk, one teaspoonful of soda, one-half teaspoonful each of Dr. Price's Extract of Nutmeg, Clove, and Cinnamon; flour enough to roll; bake in quick oven.

Molasses Cookies.—Two cups of molasses, one cup of butter, two eggs, two teaspoonfuls of soda, two teaspoonfuls of ginger, one-half teaspoonful of cloves, flour to mix soft, roll thick, bake in moderate oven.

No Tonka Beans, Vanillin, Coumarin, or artificial color used in Dr. Price's Vanilla, which has a delicate aroma and promotes digestion.

The Best Ginger Bread.—One and one-half cups of molasses, one-half cup of brown sugar, one-half cup of butter, one-half cup of sweet milk, one teaspoonful of soda, one teaspoonful each of Dr. Price's Extracts of Ginger and Cinnamon. Bake in shallow pans.

Ginger Snaps.—One and one-quarter cups of flour, one-quarter cup of sugar, two tablespoonfuls of butter, one-half pint of molasses, two teaspoonfuls of baking powder, three tablespoonfuls of Dr. Price's Extract of Jamaica Ginger.

Ginger Cookies.—Two cups of molasses, one cup of lard, one cup of sugar, one-half cup of sour cream, one tablespoonful of ground ginger, two eggs, three and one-half teaspoonfuls of soda; flour to roll thick. Bake in quick oven.

Ginger Bread.—One cup of molasses, one-half cup of hot water, one teaspoonful of soda dissolved in the water, one tablespoonful of butter, one egg, one teaspoonful of Dr. Price's Extract of Jamaica Ginger, two and one-half cups of flour, a pinch of salt.

Sponge Ginger Bread (Eggless).—Five cups of flour, one heaping tablespoonful of butter, one cup of molasses, one cup of sugar, one cup of sour milk, two teaspoonfuls of saleratus dissolved in hot water, two teaspoonfuls of Dr. Price's Extract of Ginger, one teaspoonful of Dr. Price's Essence of Cinnamon; beat very light and bake in broad, shallow pans. Half a pound of seeded raisins, cut fine, added to this will make a delicious tea bread.

Fruit Ginger Bread.—Two pounds of flour, three-fourths of a pound of butter, one pound of sugar, one pound of raisins, seeded and chopped; one pound of currants, two cups of molasses, one-half cup of sour cream, six eggs, one heaping teaspoonful of soda, two tablespoonfuls of ground ginger, one teaspoonful of Dr. Price's Essence of Cinnamon; mix well. Add the fruit last, well dredged with flour. Beat well and bake in tin pans.

Bread Cake.—On baking day take from your dough when ready for baking, two cups of dough, add two cups of white sugar, one cup of butter, three eggs, two tablespoonfuls of sweet cream, one-half pound of currants, dredged, and one and one-half teaspoonfuls of Dr. Price's Essence of Cinnamon; beat hard for five minutes; put into two buttered pans and let raise for twenty minutes. Bake one-half hour.

Beauty, economy and taste follow the use of Dr. Price's Ice Cream Sugar.

Cream Puffs.—One-half cup of butter melted in one cup of hot water; set on the stove to boil; while boiling stir in one cup of flour; when cool, stir in three eggs, one after the other, without beating; drop on hot tins and bake twenty to thirty minutes.

FILLING.—One cup of milk, one egg, one tablespoonful of sugar; boil and thicken with corn starch, flavoring with one teaspoonful of Dr. Price's Extract of Vanilla.

Boston Cream Cake.—One-half pound of butter, three-quarters of a pound of flour, eight eggs, one pint of warm water; stir butter and water into a saucepan and boil slowly; while it boils stir in the flour, then boil one minute, stirring all the time. When cool stir in the eggs, beaten separately. Drop on buttered paper; bake ten minutes.

FILLING.—One quart of milk, four tablespoonfuls of corn starch, two eggs, two cups of sugar, one teaspoonful of butter, one teaspoonful of Dr. Price's Extract of Vanilla; boil the milk and add the sugar and butter, beat the eggs and take a little of the cool milk and corn starch, and stir to a smooth paste, add this to the boiling mixture, then boil all ten minutes. Split the cakes with a sharp knife and fill with the cold cream.

Ginger Drops.—One cup of molasses, one-half cup of brown sugar, one-half cup of butter, one teaspoonful each of Dr. Price's Extract of Ginger and Cinnamon; two teaspoonfuls of soda in one cup of hot water, three cups of flour, two eggs. Bake in drops on buttered tins.

Almond Drops.—Six eggs, one pound of sugar, one-half pound of butter, one quart of flour, two teaspoonfuls of baking powder, one cup of cream, one teaspoonful of Dr. Price's Extract of Almond. Drop from spoon on buttered paper.

Spice Drops.—Yolks of three eggs, one-half cup of butter, one cup of molasses, one-half cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder; spice with ground nutmeg, cloves, cinnamon, and flavor with one teaspoonful of Dr. Price's Extract of Lemon; drop on tins lined with buttered paper. Cover with icing colored with Dr. Price's Lemon Yellow. Bake quickly.

Dew Drops.—Two cups of powdered sugar, one-half cup of butter, one cup of sweet milk, whites of four eggs, one teaspoonful of Dr. Price's Extract of Lemon, two teaspoonfuls of baking powder, flour enough to make a soft batter. Bake in patty tins, and ice when cold with frosting colored with Dr. Price's Apple Green.

Dr. Price's Food Colors are in liquid form—convenient for use.

PASTRY.

In making pastry, care should be taken to handle it as little as possible. The surest way to make good crust is to chop it together without putting the hands into it. The water, butter, or lard should always be cold.

Pie Crust No. 1.—To one pint of flour add one teaspoonful of baking powder, mix in one cup of butter or lard; wet with ice water. Will make two pies.

Pie Crust No. 2.—Three cups of flour, one teaspoonful of baking powder, a pinch of salt, one cup of cream, one-half cup of butter. Roll thin.

Pie Crust No. 3.—Four cups of flour, one cup of butter, one cup of lard, a pinch of salt, one cup of water. Chop together and roll thin.

Pie Crust No. 4.—One quart of flour, one-half cup of lard, one-half cup of butter, a pinch of salt, ice water to wet. Chop together and roll thin.

Puff Paste No. 1.—One pound of flour to be mixed with ice water, roll and spread with one pound of butter. Fold over and roll until butter is all mixed in.

Puff Paste No. 2.—Three cups of flour, one teaspoonful of baking powder, a pinch of salt, one egg; mix flour and egg with ice water; roll out and put on butter in small bits, fold over and roll. Put on ice for twenty minutes. Roll thick.

Apple Pie.—Peel and slice very thin apples enough to fill a pie tin; line pan with crust; put in the apples, cover with sugar and ground cinnamon; cover with crust; bake.

Cream Pie No. 1.—Three glasses of milk, three tablespoonfuls of corn starch, yolks of three eggs, two teaspoonfuls of Dr. Price's Extract of Lemon, a pinch of salt; boil until thick; pour into a baked crust; whip the whites with one cup of sugar and spread on top. Brown.

Color schemes enter largely into all forms of entertainment. Dr. Price's Harmless Food Colors can be used for this purpose with perfect safety.

Cream Pie No. 2.—Stir to a cream one-half cup of sugar, one tablespoonful of butter, add two well-beaten eggs, two tablespoonfuls of flour, two cups of milk, two teaspoonfuls of Dr. Price's Extract of Orange. Pour into pans lined with crust; bake.

Lemon Pie.—Grate the rind of one lemon and use the juice, or two teaspoonfuls of Dr. Price's Extract of Lemon, one cup of sugar, one tablespoonful of butter, two tablespoonfuls of milk, four eggs; mix; pour into pans lined with crust and bake. When done, spread the top with white of one egg, one-half cup of sugar; brown.

Lemon Cream Pie.—Boil one pint of milk, add three teaspoonfuls of corn starch; when boiled take from stove and stir in the yolks of four eggs, two tablespoonfuls of butter, one cup of sugar, the juice of two lemons and rind of one grated; pour into rich crust; bake twenty minutes. Whip the whites of four eggs with one cup of sugar. Spread over the top and brown.

Custard Pie.—One quart of milk, five eggs, three tablespoonfuls of sugar, one teaspoonful of Dr. Price's Extract of Lemon. Baked in pans lined with plain crust.

Chocolate Pie.—Four tablespoonfuls of grated chocolate, one pint of water, yolks of two eggs, two tablespoonfuls of corn starch, six tablespoonfuls of sugar, boil until thick; add one teaspoonful of Dr. Price's Extract of Vanilla; bake the crust, pour in the chocolate. Beat the whites of the eggs with one cup of sugar, spread over top and brown.

Marlborough Pie.—Six macaroons, roll fine; one cup of stewed apples, three eggs, one-half pint of cream, one teaspoonful of Dr. Price's Extract of Almond, two teaspoonfuls of chopped citron; mix. Line deep pan with crust, pour in the mixture; bake.

Cocoanut Pie.—One-half pound of sugar, one-quarter pound of butter, three eggs, one-half pound of grated cocoanut, one teaspoonful of Dr. Price's Extract of Rose; mix; pour into pan lined with crust; bake.

Victoria Pie.—Steam six apples until tender, press through a sieve, and mix a tablespoonful of butter with them while hot; let stand to cool. Add the yolks of four eggs, the juice of one lemon, one cup of sugar and one of cream. Line pie pans with plain paste; fill with the mixture; bake in a quick oven; cover tops with meringue.

Dr. Price's Ice Cream Sugar will revolutionize the making of Ice Cream in every home where it is tried.



Dr. Price's Personal Announcement

For nearly three generations I have been known among grocers as a pioneer in the scientific manufacture of pure foods. Dr. Price's Cream Baking Powder and Delicious Flavoring Extracts, the two articles bearing my name, are staples upon the shelves of grocers of two continents, and seven out of ten housewives acknowledge my products as the world's standards.

Those housewives who have not used my Delicious Flavoring Extracts I respectfully ask to try them, feeling certain that they will be found just as represented, the natural flavor of the fruit, uniform strength and perfect purity.

Yours very truly,

DR. V. C. PRICE



FRUITS USED IN THE MANUFACTURE OF



PRICE'S DELICIOUS FLAVORING EXTRACTS



SICILY
GATHERING LEMONS FOR DR. PRICE'S DELICIOUS FLAVORING EXTRACTS

Cherry Pie.—Line the pan with good crust and fill with ripe cherries, stoned; regulate the quantity of sugar you scatter over them by their sweetness. Cover and bake. When cold sift powdered sugar over upper crust.

Blackberry, Raspberry and Plum pies are made in the same way.

Pumpkin Pie.—One-half cup of pumpkin, one cup of milk, sugar to taste; one egg, one teaspoonful extract of ginger, one-half teaspoonful of cinnamon, one-quarter teaspoonful of cloves, one tablespoonful of whisky or brandy, enough for one pie.

Sweet Potato Pie.—One pint of mashed sweet potatoes, one cup of sweet milk, one cup of butter, one cup of sugar, four eggs, one nutmeg, one-half teaspoonful of Dr. Price's Extract of Lemon. Pour into pan lined with crust; bake.

Mince Pie Meat.—Boil two pounds of good meat tender; chop fine when cold; one-half pound of suet, chopped fine; one tablespoonful of ground cloves, one of nutmeg, one tablespoonful each of Dr. Price's Extract of Cinnamon and Ginger, two cups of sugar, one cup of molasses, one cup of wine, one of brandy, two pounds of seeded raisins, two pounds of currants, one pound of citron chopped fine, two pounds of tart apples chopped fine, one teaspoonful of salt, one teaspoonful of ground mace, one of allspice; mix well; put in stone jars and cover. Will keep all winter.

Peach Pie.—Line a pie tin with crust, slice the peaches and put sugar enough over to sweeten, allow three peach kernels to a pie, add a little water; bake with cross bars of crust across the top. Can be made from canned peaches.

Currant and Raspberry Tart.—Three cups of currants, one cup of raspberries, one and one-half cups of sugar; bake with under and upper crust.

Tarts.—Use the best puff paste for tarts, roll thick and bake in small pans; fill with jam, jelly or cream.

Cream Tarts.—Fill tart shells with whipped cream; put a spoonful of jelly on top of cream.

Tart Shells.—Roll thin good puff paste, cut out with a glass, then with a wineglass cut out the center of small ones, lay on top of each other and bake. Fill with jelly or jam.

Almond Tarts.—Beat to a cream the yolks of three eggs and one-quarter of a pound of sugar; add one-half pound of pounded almonds; one teaspoonful of Dr. Price's Extract of Almond; put in tart tins lined with paste; bake ten minutes.

Dr. Price's Harmless Food Colors and Fruit Coloring are the only colors in the market that are safe to use.

Cocoanut Tarts.—Dissolve one-half pound of sugar in one-half pint of water, add one pound of grated cocoanut, boil; when cool add the yolks of three and the white of one egg; mix and pour into tart tins lined with crust; bake.

Cheese Cakes.—One cup of grated cocoanut, one cup of milk curds, one cup of cream, yolks of five eggs, one cup of sugar, one teaspoonful of Dr. Price's Extract of Almond; boil until thick; pour into tart tins lined with puff paste; bake ten minutes. Orange or lemon can be used in place of cocoanut.

Strawberry Short-Cake.—One quart of flour, two teaspoonfuls of baking powder, pinch of salt, a tablespoonful of sugar, three tablespoonfuls of butter and milk to make a soft dough; bake in two layers, one on top of the other, with butter between; when cool, slit open with a knife and cover with berries sprinkled with sugar, put other layer of crust on top and cover with berries.

DUMPLINGS.

Steamed Apple Dumplings.—Make a good baking powder crust; peel and core tart apples, fill the cavity in apples with sugar, wrap each in the dough, and steam one hour. Serve with butter and sugar sauce.

Baked Apple Dumplings.—Make as for steamed dumplings; put in pan so as not to touch; bake brown. Serve with cream sauce.

Peach Dumplings.—Make the same crust as for apple dumplings. Use canned peaches, put a little piece of butter with same, and a little sugar, cover in dough and bake. Serve with foaming sauce.

Barberries.—Make a crust as for pie, roll out quite thin and cut in rounds with the top of a pint pail, if you are not fortunate enough to have a cutter the requisite size. On these rounds pour a good tablespoonful of this mixture: One coffee cup of stoned and chopped raisins, one piece of citron about the size of a trade dollar, the juice and grated rind of one lemon, one egg, one cup of sugar and a pinch of salt; mix all well. After putting it on the paste, wrap it together, thus making a sort of a little turn-over. Do not cut any vent in the dough, but press the edges so firmly together

If something pure, nice, and delicate is wanted, use Dr. Price's Jelly Sugar Desserts.

that not a drop can escape. When all are laid side by side in a pan or baking tin, wet them over with milk in which a little sugar is dissolved; this gives them a lovely brown.

PUDDINGS.

Christmas Plum Pudding.—One pound of suet chopped fine, one pound of sugar, one pound of grated bread, one pound of raisins, two pounds of currants, one glass of brandy, two teaspoonfuls of ground ginger, two teaspoonfuls of nutmeg, one of cloves, a pinch of salt, one pint of milk; beat well and steam five hours. Serve with rich wine sauce.

Fruit Pudding No. 1.—Stew dried apricots or peaches until tender, and sweeten to taste. While hot pour over Boston crackers, split open, making alternate layers of fruit and crackers, the last one being a thick one of fruit. Stand away to cool, and serve with whipped cream.

Fruit Pudding No. 2.—One pint of flour, two teaspoonfuls of baking powder, one of salt, one egg and milk enough to make a very stiff batter. Add one cupful each of raisins, currants, suet and one apple cut fine. Pour the mixture into a pudding bucket, and place in a vessel of boiling water, boiling steadily for two hours. Serve with foaming sauce.

Suet Pudding.—One cup of suet, one cup of molasses, one cup of milk, one cup of seeded raisins, two cups of Graham flour, one cup of wheat flour, one teaspoonful of baking flour. Steam three hours.

Graham Pudding.—Two cups of Graham flour, one cup of molasses, one-half cup of milk, one cup of raisins, one pinch of salt, and one teaspoonful of soda. Steam two hours.

Puff Pudding.—Mix one pint of flour, one teaspoonful of baking powder, a pinch of salt, and milk enough to make a batter. Pour into a greased pan; put steamed apples on top, then pour on more batter. Steam one-half hour. Serve with hard sauce.

Cream Pudding.—Mix one-half cup of sugar and one grated lemon. Beat six eggs to a froth and add one pint of flour, one pint of milk and one pint of rich cream, a pinch of salt. Bake in a buttered dish. Serve with lemon sauce.

Dr. Price's Ice Cream Sugar is delicious, economical, and quick.

Tipsy Pudding.—Saturate loaf of sponge cake with wine or brandy; make a rich boiled custard, place the cake in a deep glass dish and pour the custard over it. Stick the top full of blanched almonds and serve cold.

Queen of Puddings.—One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, one tablespoonful of butter, one teaspoonful of Dr. Price's Extract of Lemon. Bake; spread with a layer of jelly fruit. Whip the whites of the eggs to a froth with one cup of sugar and the juice of one lemon; then spread on top and brown.

Snow Pudding.—One-half box of gelatine, dissolve in one pint of boiling hot water; when nearly cool add one cup of sugar, juice of one lemon, strain; add whites of three eggs beaten to a stiff froth; beat all thoroughly and quickly; pour into a mold. Serve cold with soft custard made of the yolks of three eggs, one-half teaspoonful of corn starch stirred in one pint of boiling milk; sweeten to taste and flavor with one teaspoonful of Dr. Price's Extract of Lemon.

Orange Pudding.—Peel and cut up six oranges into the bottom of a dish; pour over them a custard. Make the frosting of the whites of four eggs and one-third of a cup of sugar. Spread over the top, brown a little and serve cold.

Banana Pudding.—Cut stale cake in thin slices and line a dish with slices. Cover the cake with banana sliced very thin. Over this pour a cupful of thin boiled custard. Make another layer of cake and bananas and cover with custard. Set away to cool.

Rice Pudding.—One quart of milk, four eggs, one-half cup rice, three-quarters cup of sugar, one tablespoonful of butter, one-half cup of raisins, seeded and chopped; boil the rice five minutes in one pint of milk. When cool, add the yolks of the eggs, also butter and sugar, then the pint of unboiled milk, the whites of the eggs and the raisins last; add one teaspoonful of Dr. Price's Extract of Nutmeg. Cook one hour and eat cold.

Cottage Pudding.—One cup of milk, half cup of sugar, two cups of flour, one egg, one tablespoonful melted butter, two teaspoonfuls baking powder; flavor with Dr. Price's Extract of Lemon; bake one-half hour. Serve with lemon sauce.

Railroad Pudding.—Beat one egg, add one cup of sugar, one teaspoonful melted butter, one and one-half cups of flour, one teaspoonful baking powder, one-half cup of milk, one teaspoonful of Dr. Price's Extract of Lemon; bake. Serve with foaming sauce.

Dr. Price's Food Colors—the only colors that meet the requirements of the Pure Food Laws.

Peach Cottage Pudding.—Stir sliced peaches into a batter made of one-half cup sugar, three tablespoonfuls of melted butter, one beaten egg, one cup of milk, one pint of flour, three teaspoonfuls of baking powder; bake in a loaf. Serve with hard sauce.

Chocolate Pudding.—Boil one pint of milk, add one-half cup of sugar, two tablespoonfuls of grated chocolate, one large spoonful of corn starch; boil until thickened, then pour into a mold and place on ice. Serve with cream flavored with Dr. Price's Extract of Vanilla.

Fig Pudding.—One-half pound of figs, one-quarter pound of bread crumbs, one teacupful of milk, two and one-half ounces of sugar, three ounces of butter and two eggs; chop the figs fine and put in the butter, sugar, and eggs. Butter a mold and sprinkle with flour. Steam three hours.

Macaroni Pudding.—One cup broken macaroni, one quart milk, four eggs, juice and grated peel of one-half lemon, three-quarters of a cup of sugar and two tablespoonfuls of butter; boil the macaroni in one-half the milk until tender; while hot stir in the butter, sugar, lemon and eggs. Bake in a buttered mold one-half hour.

Delmonico Pudding.—One quart of milk, one tablespoonful of corn starch dissolved in cold milk; yolks of five eggs well beaten, six tablespoonfuls of sugar; boil five minutes, then pour into pudding dish and bake one hour; beat the whites of six eggs with sugar and flavor with Dr. Price's Extract of Lemon; return to the oven and brown.

Indian Pudding.—Pour enough boiling water on two cups of Indian meal to wet, add one-half cup of butter, one cup of sugar, a pinch of salt; two cups of milk, one-half cup of molasses, one cup of seeded raisins, one teaspoonful of Dr. Price's Essence of Cinnamon and a little nutmeg. Bake three hours and serve with cream.

Tapioca Fruit Pudding.—Soak one cup of tapioca over night, cook soft in water, then add and cook thoroughly one pint preserved raspberries; cool in a mold and serve with sugar and cream.

Delicate Pudding.—One cup of sugar, one cup of milk, one egg, one cup of raisins, butter the size of an egg, two teaspoonfuls of baking powder, flour enough to make a stiff batter. Steam one hour.

A good appetite is essential to good digestion, and digestion is promoted by the use of pure food. Dr. Price's Jelly Sugar Desserts are pure and aid digestion.

Steamed Berry Pudding.—One cup of sugar, two cups of flour, one cup of milk, two cups of berries, and two teaspoonfuls of baking powder. Steam two hours.

Cup Pudding.—One cup of milk, one cup of molasses, one cup of butter, one cup of flour, one teaspoonful of baking powder; steam two hours. Serve with wine sauce.

Brown-Top Pudding.—Put into a pudding dish slices of stale cake, pour over it a custard flavored with Dr. Price's Extract of Lemon; cover the top with a meringue; bake brown. Serve with lemon sauce.

Boston Pudding.—One cup of sugar, two-thirds of a cup of butter, one cup of milk, three cups of flour, two teaspoonfuls of baking powder, two tablespoonfuls of molasses, one cup of seeded raisins and a pinch of salt. Boil four hours.

Rice Meringue.—Boil a cupful of rice in one quart of water until tender, drain in a colander, add a pint of milk, a tablespoonful of butter and the yolks of six eggs beaten with two cupfuls of sugar, with the juice and rind of a lemon; pour in a baking dish and bake in a quick oven. Beat the whites of the eggs with a teacupful of powdered sugar, heap over the top. Set in oven to brown.

Fritters.—Four eggs well beaten, one quart of flour, two heaping teaspoonfuls baking powder, one-half teaspoonful of salt, milk to make a batter; fry in hot lard; sprinkle with sugar or eat with syrup.

Apple Fritters.—One cup of sweet milk, two cups of flour, two eggs, one teaspoonful of baking powder, one tablespoonful of sugar; a pinch of salt; heat the milk and add it slowly to the yolks and sugar; add the flour and whites of eggs; stir well; add thin slices of sour apples; drop from spoon into boiling hot lard; fry light brown. Serve with lemon sauce.

Peach Fritters and Pineapple Fritters made in the same way.

Cream Fritters.—Stir into one pint of sweet milk one and one-half pints of flour which has been previously mixed with two heaping teaspoonfuls of baking powder, adding six eggs well beaten, one teaspoonful of salt, and lastly one pint of good sweet cream; drop this mixture from a tablespoon into hot lard and fry same as doughnuts.

Apple Charlotte.—Butter, then flour a pudding dish; line it with thin slices of bread buttered on both sides; put a thick layer of apples cut in thin slices, sugar and a little cinnamon and a few

The most cultivated palate is never offended by the use of Dr. Price's Extracts, because of their natural fruit flavors.

small pieces of butter; another layer of bread and butter, apples, sugar, cinnamon, and butter last. Bake slowly for two hours, leaving the dish covered until half an hour before serving, then let the apples brown on top.

PUDDING SAUCES.

Lemon Sauce.—One pound of sugar, three ounces of butter, one-half cup of water, juice and rind of two lemons; boil and beat in the yolks of two eggs; when cold add the whites of two well-beaten eggs.

Foaming Sauce.—Beat the whites of three eggs; melt one cup of sugar in a little water and boil; stir in one glass of wine and the eggs.

Hard Sauce.—One cup of butter, three cups of sugar; beat to a cream and flavor with Dr. Price's Extract of Lemon. In serving a luncheon where a certain color scheme is to be carried out, this hard sauce may be made a beautiful addition by adding a few drops of any one of Dr. Price's Food Colors.

Good Pudding Sauce.—Beat together four tablespoonfuls of sugar and four ounces of butter; stir in one cup of boiling water; flavor with one teaspoonful of Dr. Price's Extract of Almond.

Hard Brandy Sauce.—Two cups of powdered sugar, one-half cup of butter beaten to a cream, and add one wineglass of brandy, half teaspoonful of extract of cinnamon.

White Wine Sauce.—Beat to a cream one-half cup of butter and two and one-half cups of powdered sugar, add one-half cup of boiling water. Stir in gradually two wineglasses of white wine and one teaspoonful of extract of nutmeg; put into a double boiler and stir until the sauce is hot, but do not let it boil. Serve cold.

CUSTARDS, CREAMS AND JELLIES.

Blanc Mange.—In seasoning custards and blanc mange, never use *ginger, allspice, mace, or cloves*. Cinnamon and nutmeg are the only spices used, but the fruit essence of cinnamon is the most suitable for flavoring.

There is no Aniline or Coal Tar Dyes in Dr. Price's Jelly Sugar Desserts.

Blanc Mange for Summer No. 1.—Sweeten one quart of cream and flavor with one teaspoonful of Dr. Price's Extract of Lemon; dissolve one tablespoonful of gelatine in hot water and pour into the cream. Set on ice and serve with whipped cream.

Blanc Mange for Summer No. 2.—Take two cups of cream, one-half ounce of gelatine, one-half cup of sugar, one teaspoonful of Dr. Price's Extract of Vanilla; dissolve the gelatine in water; mix; let it come to a boil, then pour into mold.

Neapolitan Blanc Mange.—Make a corn starch blanc mange and separate into four parts; put the white into the bottom of the mold; stir into one part, while warm, one heaping tablespoonful of grated chocolate, and pour into the same mold on top of the white; color the next part with one-half teaspoonful of Dr. Price's Fruit Coloring and pour it on top of the chocolate; color the last part with the yolk of an egg and pour all into the mold. Cut into thin slices and serve with whipped cream.

Velvet Blanc Mange.—Two cups of sweet cream, one-half cup of gelatine dissolved in hot water, one-half cup of powdered sugar, one glass of white wine, one teaspoonful of Dr. Price's Extract of Almond; boil the cream, sugar and gelatine until it is smooth, then take it from the fire and flavor by adding the wine last. Stir well and pour into a mold.

Corn Starch Blanc Mange.—Dissolve three teaspoonfuls of corn starch in one pint of milk, add three teaspoonfuls of sugar and the whites of three eggs. Pour this mixture into one pint of boiling milk. Boil ten minutes. Flavor with one-half teaspoonful of Dr. Price's Extract of Almond, and color with Dr. Price's Violet Color; pour into cups. Turn out when cool and serve with cream.

Macaroon Custard.—Take one quart of milk, set it on to boil; mix one-half tablespoonful of butter and three of flour, and stir into the boiling milk; beat the yolks of six eggs with one-half cup of sugar; stir into the milk and take from the fire to cool; flavor with Dr. Price's Extract of Orange; now crumble one dozen macaroons over the top of the dish and pile on meringue.

Boiled Custard.—One quart of milk, two eggs, one tablespoonful of corn starch, one teacup of sugar, one teaspoonful of Dr. Price's Extract of Vanilla.

Dr. Price's Aromatic Essence of Jamaica Ginger, prepared from selected roots, is useful in every family.

Almond Custard.—One pint of new milk, one cup of sugar, one-quarter pound of blanched almonds, chopped; stir over the fire; add the well-beaten yolks of four eggs; flavor with Dr. Price's Extract of Rose; put into cups and pile on meringue. Color with Dr. Price's Fruit Coloring.

Cup Custard.—Beat four eggs with two-thirds of a cup of white sugar, add a quart of rich new milk; flavor with one teaspoonful of Dr. Price's Extract of Almond or Vanilla; stir all together; pour into cups and place them in a dripping pan of water; set in an oven and bake with moderate heat.

Floating Island.—One quart of milk, four eggs, whites and yolks beaten separately, four tablespoonfuls of sugar, two teaspoonfuls Dr. Price's Extract of Vanilla, one-half cup of currant jelly; heat milk to scalding, but not boiling; beat the yolks, stir into them the sugar, and pour upon them gradually, mixing well, a cup of the hot milk; return to saucepan and boil until it begins to thicken; when cool, flavor and pour into a glass dish; heap upon the top meringue of whites, whipped until you can cut it, into which you have beaten the jelly, a teaspoonful at a time.

Dr. Price's Tapioca Cream.—Soak two tablespoonfuls of tapioca over night in just enough water to cover it; in the morning boil one quart of milk with the soaked tapioca, by placing it in a tin can or pail set in water to boil; add two-thirds of a cup of sugar and a little salt; beat the yolks of three eggs thoroughly; when the milk has boiled ten minutes, stir in the yolks, remove from the fire and stir rapidly for five minutes, so that it will not curdle; flavor with Dr. Price's Extract of Vanilla; pour into a baker or pudding dish: beat the whites of the eggs to a stiff froth, which pour over the top of the cream; sift sugar over the top and brown a few minutes in the oven. Serve cold.

Bavarian Cream.—One quart of sweet cream, yolks of four eggs, one-half box of gelatine, one cup of sugar, two teaspoonfuls of Dr. Price's Extract of Vanilla; soak the gelatine in one cup of cold water twenty minutes, then pour into one pint of boiling hot sweet cream; add the yolks of the eggs well beaten and heat until it begins to thicken, then take from the stove and while hot add the other pint of cream whipped to a stiff froth, and flavor with Dr. Price's Extract of Zephyr. Mold, and set on ice until ready for use.

A most dainty dessert can be quickly made with Dr. Price's Ice Cream Sugar.

Baked Custard.—One quart of milk, four beaten eggs, four tablespoonfuls of sugar and a pinch of salt.

Fruit Charlotte.—Line a mold with lady fingers and sections of oranges; soak one-half package of gelatine in one cup of cold water for one-half hour; pour in one and one-half cups of hot water and stir until dissolved, then add one cup of sugar and set in ice until it begins to thicken. Beat the whites of three eggs to a strong froth that does not separate; mix lightly with gelatine; flavor with Dr. Price's Extract of Orange and pour into a mold. Put into the refrigerator until ready for use.

Charlotte Russe.—One pint of rich cream whipped to a stiff froth, one-half cup of powdered sugar, whites of two eggs, two teaspoonfuls of Dr. Price's Extract of Zephyr; line a glass dish with lady fingers or small slices of cake, and pour on the whipped cream.

Russian Cream.—Four eggs, one cup of sugar, one quart of milk, one-half box of gelatine dissolved in one pint of hot water; make a custard of the milk, sugar and yolks of eggs; take from the stove and stir in the well-beaten whites of the eggs, add the gelatine, and flavor with Dr. Price's Extract of Lemon. Pour into a mold and when cold serve with whipped cream.

Spanish Cream.—One-half box of gelatine, one quart of milk, yolks of three eggs, one cup of sugar; soak the gelatine in the milk for one hour, put on the stove and stir as it warms; beat the yolks and sugar together and stir into the boiling milk; flavor with Dr. Price's Extract of Vanilla. Pour into mold and serve with cream.

Swan's-Down Cream.—Whip stiff one pint of rich cream, then beat to a froth the whites of three eggs, sweeten with a cup of sugar, and flavor with two teaspoonfuls of Dr. Price's Extract of Almond. Beat all together; pour into a glass dish and set into a bowl of hacked ice to send to the table. Eat with sponge cake.

Almond Cream.—One pint of milk boiling hot, two tablespoonfuls of corn starch, a small handful of almonds blanchéd and chopped fine, one cupful of sugar. When quite thick take from fire and pour over it the beaten whites of three eggs. Set on ice and serve with whipped cream.

Apple Snow.—Pare and core six good-sized apples, steam them in two tablespoonfuls of water with a little lemon peel till quite soft; add one-fourth pound of finely sifted white sugar, the whites of two fresh eggs. Beat it well for three-quarters of an hour without stopping, and serve heaped up in custard glasses.

A maximum of pleasure at a minimum of cost—Dr. Price's Ice Cream Sugar.

Italian Cream.—One-half box of gelatine, one-half pint of milk; soak the gelatine in milk one-half hour; add a pint of milk and yolks of four eggs, stir while boiling, and sweeten to taste; take from the stove and flavor with one teaspoonful of Dr. Price's Extract of Vanilla and one wineglass of brandy; stir in the whites of eggs well beaten; pour into a mold to harden.

Rice Cream.—Wash half a cup of rice and cover with three cups of milk, steam until soft, add one pint of milk, four tablespoonfuls of sweet cream, the yolks of three eggs beaten with half-cup of sugar. Put all in a double kettle and let it cook ten minutes. Pour out in an earthen pudding dish. Frost with the beaten whites of two eggs, to which is added four tablespoonfuls of sugar and a teaspoonful of Dr. Price's Extract of Lemon; set in the oven a few minutes.

Snow Balls.—Wash a cupful of rice and put in a saucepan with a cupful of milk; boil until tender, add a pinch of salt and put into small cups to cool. When cold, turn out into a dish and pour over boiled custard.

Wine Jelly.—Dissolve one package of Dr. Price's Orange Jelly Sugar Dessert in one-half pint of boiling water; stir until thoroughly dissolved then add one-half pint of grape juice, port, or sherry wine. Let it get cold.

Chocolate Cream.—Soak one-half box of gelatine in one-half cup of warm water one hour. Add to the same one-half cup of grated chocolate, one-half pound of white sugar, and one pint of new milk; stir all together and boil five minutes by placing the vessel in another of boiling water, then add one-half pint of rich cream, boil one minute. Flavor with Dr. Price's Extract of Vanilla, and pour into molds to cool.

Fruit Desserts.—Dissolve one package of Dr. Price's Lemon Jelly Sugar Dessert in one pint of boiling hot water; have ready a handful of candied cherries, some Malaga grapes, the meat of two oranges, and two bananas sliced. Pour a little jelly into a mold to harden, then put in more fruit and more jelly, etc. When it is to be served, break it up and serve on a platter with a thin custard made of one quart of milk boiled with the yolks of four eggs and one teaspoonful of Dr. Price's Extract of Lemon.

Lemon Jelly.—Dissolve one package of Dr. Price's Lemon Jelly Sugar Dessert in one pint of boiling water, using a porcelain or enameled dish (not tin); stir until thoroughly dissolved, then pour into

There is economy in strength, and there is strength in Dr. Price's Delicious Flavoring Extracts.

molds or dishes that have been rinsed in cold water. Place in the ice box or other place to cool; turn out so as to keep the form; dip molds in warm water for an instant. This makes one pint of perfectly wholesome, delicious fruit jelly.

Orange, Cherry, Mint, Strawberry, Raspberry and Pineapple Jelly.—Made the same as Lemon Jelly.

SPECIAL DESSERTS.

To be served in place of Pies, Puddings or Creams.
Attractive, Nutritious and Wholesome.

Fruit or Nut Dessert.—Dissolve one package of Dr. Price's Jelly Sugar Dessert, either Strawberry, Raspberry, Cherry, Pineapple, Peach or Orange in one pint of boiling water, placing aside to cool. When partly set, stir in one cup of fruit or nut meats. Pour into mold and set on ice. If fruit used contains much juice, use less water in dissolving jelly.

Snow Pudding.—Dissolve in one pint of boiling water one package of Dr. Price's Orange Jelly Sugar Dessert. When cold add the whites of three eggs beaten to a stiff froth. Beat well through and pour into mold. Serve cold with whipped cream and powdered sugar, flavored with Dr. Price's Orange Extract.

Nut Jelly Pudding.—Dissolve one pint of Dr. Price's Lemon Jelly Sugar Dessert in one pint of boiling water and let stand until cool; then take one-half cup of blanched almonds and English walnuts cut up fine and stir well through the jelly. Then pour into mold and put in ice box. Serve with whipped cream, sugar and Dr. Price's Lemon Extract to suit taste. Something very delicious.

Jelly Sugar Marshmallow.—Dissolve a package of Raspberry Jelly Sugar Dessert in the regular way; as it stiffens, put one-quarter pound of white marshmallow into the jelly. Mold, and when it becomes hard serve with whipped cream.

Jelly Sugar Pudding Sauce.—In preparing the Jelly Sugar Dessert use twice the quantity of water called for in directions. Let it cool; then pour over pudding. Strawberry or raspberry flavor is the best.

Cereal Jelly Pudding.—One package of Dr. Price's Strawberry Jelly Sugar Dessert dissolved in one pint of boiling water. Pour one-half contents into mold and let it get stiff, then put three tablespoonfuls of Dr. Price's Wheat Flake Food in and add balance of jelly. Serve cold with dry food over the jelly, add sugar and cream.

Use Dr. Price's Harmless Food Colors.

ICE CREAMS, ICES, AND SHERBETS.

Coffee Ice Cream.—Dissolve one package of Dr. Price's Coffee Ice Cream Sugar in one pint of milk, stir in one pint of cream and freeze.

Ice Cream No. 1.—Three eggs separated, two cups of sugar beaten with the yolks; add one pint of cream and one quart of milk, beat the whites of eggs light and mix well; flavor with one tablespoonful of Dr. Price's Extract of Vanilla.

Chocolate Ice Cream.—Dissolve one package of Dr. Price's Chocolate Ice Cream Sugar in one pint of milk. Whip one pint of cream and stir into the milk. Freeze.

Peach Ice Cream.—Dissolve one package of Dr. Price's Vanilla Ice Cream Sugar in one quart of cream. Peel six large ripe peaches and cut into fine pieces and mix with three tablespoonsful of powdered sugar. Stir into cream and freeze.

Fruit Cream.—One pint of cream, one pint of milk, one cup of sugar, one-half pound of figs chopped fine, one-half pound of almonds, one can of peaches, one teaspoonful each of Dr. Price's Extract of Orange, Vanilla and Coffee; mix well before putting into the freezer.

Vanilla Ice Cream.—Dissolve one package of Dr. Price's Vanilla Ice Cream Sugar in one pint of milk. Whip one pint of cream and stir into milk. Freeze. Serve with strawberry, or any fruit preserves.

Pistachio Ice Cream.—Dissolve one package of Dr. Price's Pistachio Ice Cream Sugar in one pint of milk. Whip one pint of cream and stir into the milk. Freeze.

Italian Tutti-Frutti.—Take a large form for ice cream; have ready as great a variety of ripe fruit as possible, watermelon included; seed the watermelon, cut it into lozenges or squares, put a layer of it into the form, sugaring it well with granulated sugar; then a layer of varied fruits; sugar abundantly, and proceed in this way until the form is packed full of fruit and sugar; cover it, set in double boiler just long enough for the sugar to dissolve and the juices to be started; then let it cool; when cold, freeze.

Dr. Price's Delicious Flavoring Extracts have the taste and smell of the natural fruits.

Strawberry Ice.—Crush two quarts of strawberries with two pounds of sugar; let them stand an hour or more; squeeze them in a straining cloth, pressing out all juice; add to this an equal measure of water, and when half frozen the beaten whites of eggs in the proportion of three to a quart.

Currant Ice.—A refreshing ice is made of currants, raspberries, or equal parts of each. Squeeze enough fruit in a jelly bag to make a pint of juice; add a pint each of water and sugar; pour the whole boiling hot on the whites of three eggs, beaten to a stiff froth, and whip the mixture thoroughly; when cool, freeze in the usual manner. Any juicy fruit may be prepared in this manner.

Lemon Ice.—The juice of six lemons and one large sweet orange, one quart of water, and two cups of sugar. Stir until dissolved and freeze in the usual manner.

Kumyss.—Take seven pints of milk, three pints of tepid water, one-half of a cake of yeast and thirty lumps of loaf sugar; dissolve the yeast in part of the tepid water, dissolve sugar in the rest; when both are thoroughly dissolved, mix all the ingredients and let stand over night; in morning strain and place in bottles; bottles must be tightly corked and fastened; let stand for two or three days before using. A little less sugar could be used, if too sweet.

Raspberry Royal.—Put four quarts of berries into a stone jar; pour one quart of cider vinegar over them; add one pound of sugar; mash to a paste and let stand in the sun four hours; strain out all the juice and add one pint of brandy; put into bottles; seal and lay in the cellar; stir two tablespoonfuls into a glass of ice water when you wish to use it.

Pudding Glace.—Thicken one pint of new milk with two tablespoonfuls of arrowroot; boil three pints of milk, pour in the pint of thickened arrowroot, also three eggs and three cups sugar; stir in one-half pound each of chopped figs, raisins and citron. Flavor with Dr. Price's Extract of Vanilla. Freeze.

Frozen Peaches.—One can or twelve large peaches, two coffee cups of sugar, one pint of water, and the beaten whites of three eggs; break the peaches and stir all ingredients together. Freeze the whole into form.

If health is considered, use only reliable articles like Dr. Price's Delicious Flavoring Extracts.

Strawberry Sherbet.— One quart of berries crushed to a paste, three pints of water, juice of one lemon, one teaspoonful of Dr. Price's Extract of Orange; mix and let it stand three hours; strain out the juice into one pound of sugar; stir well and set on ice until ready to use.

Pomegranate Sherbet.— Juice and pulp of four oranges, one-quarter of a box of gelatine dissolved in hot water, one cup of sugar, one pint of cold water, one teaspoonful of Dr. Price's Fruit Coloring and one teaspoonful of Dr. Price's Extract of Ideal.

Orange Sherbet.— Juice of six oranges, two lemons, one-half pint of sugar; one package of Dr. Price's Orange Jelly Sugar Dessert dissolved in one-half pint of boiling water. Mix the juice with one pint of cold water, add the sugar and pulp of the fruit, then stir in the dissolved orange sugar and flavor with one teaspoonful of Dr. Price's Extract of Orange. Freeze.

Pineapple Sherbet.— Dissolve one package of Dr. Price's Pineapple Jelly Sugar Dessert in one-half pint boiling water; stir thoroughly. Add one teaspoonful Dr. Price's Extract of Lemon. Put into this one can grated pineapple or one pint of the fresh fruit and one-half pound of sugar. Mix well and freeze.

Fruit Sherbet.— Fruit sherbets are now being sold at confectioners' stores, but they can be as easily made at home. Mash any ripe fruit and pass it first through a coarse, then through a fine sieve. To every quart of juice add a quart of water, and sweeten with powdered sugar; when the sugar is dissolved strain again and keep in the refrigerator until wanted.

Jamaica Ginger Beer.— One four-ounce bottle of Dr. Price's Jamaica Ginger, one ounce cream of tartar, six quarts of water, one pound of sugar, grated rind of one lemon; mix and heat through, add one-half cake yeast; bottle, tie down the corks, and lay in cellar. Good in four days.

Claret Punch.— One quart of claret, one-half pint of ice water; cover two lemons sliced thin with one-half cup of powdered sugar; let them stand ten minutes; add the water and wine; mix well; serve in glasses half full of pounded ice.

Roman Punch.— Three cups of good lemonade, one glass of champagne, one glass of rum, two tablespoonfuls of Dr. Price's Extract of Orange, whites of two eggs, one-half pound of sugar; mix well and serve in glasses half filled with broken ice.

Ignorance and want of judgment lead to the injudicious use of extracts containing poisonous oils and ethers.

A Delightful Fruit Punch.—Dissolve a pound and one-quarter of sugar in a quart of boiling water; add the grated rind of one lemon and one orange, grate only the yellow rind, the least bit of the white will make it bitter; stir in one package of Dr. Price's Cherry Jelly Sugar Dessert dissolved in one-half pint of boiling water; simmer for five minutes; take from the fire, and when cool add Dr. Price's Extract of Orange or Lemon to suit the taste; when cold put in a freezer and stir until frozen; do not stir rapidly, but slowly and evenly; color with Dr. Price's Fruit Coloring (perfectly harmless) if desired



CONFECTIONERY.

Marshmallows.—Dissolve one-half pound of white gum arabic in pint of water, strain and add one-half pound of fine sugar and place over the fire, stirring constantly until the syrup is dissolved, and all of the consistency of honey; add gradually the whites of four eggs well-beaten; stir the mixture until it becomes somewhat thin and does not adhere to the finger; flavor to taste with Dr. Price's Extract of Vanilla and pour into a tin slightly dusted with powdered starch, and when cool divide into small squares.

Maple Creams.—Take one-half as much water as maple sugar, cook without stirring, and when nearly done put in a small piece of butter; try in water, and when it begins to harden take off and stir rapidly until it becomes a waxen substance; then make in balls and put halves of English walnuts on either side, putting on a greased plate to cool.

Chocolate Creams.—Two cups of pulverized sugar, one-half cup cream, flavor to suit taste with Dr. Price's Extract of Vanilla; boil five minutes and make into balls while hot; take as much chocolate as required and steam over a teakettle; when soft, cover the balls and set them away to harden.

In all particulars that constitute perfect flavors, Dr. Price's cannot be approached by the various extracts in the market.

Vanilla Taffy.—One pound of white sugar, one cup cream, one ounce gum arabic; boil sugar and cream together; when half done add dissolved gum arabic; when done, flavor with Dr. Price's Extract of Vanilla.

Butter-Scotch.—Three pounds "A" coffee sugar, one-quarter pound butter, one-half teaspoonful cream tartar, eight drops Dr. Price's Extract of Lemon; add sufficient water only to dissolve the sugar; boil without stirring till it will easily break when dropped in cold water, and when done add the lemon; pour into a well-buttered dripping-pan one-quarter inch thick, and when partly cold mark off into small squares.

Cream Walnuts.—Two pounds of white sugar, one teacup of water, boil until it threads; flavor highly with Dr. Price's Extract of Vanilla; take from the fire and stir until white and creamy; have walnuts prepared, make the candy into small round cakes; press walnuts into the sides, drop in granulated sugar.

Cocoanut Cream Candy.—One cocoanut, one and one-half pounds granulated sugar; put sugar and milk of cocoanut together, heat slowly until sugar is melted; then boil five minutes; add cocoanut (finely grated), boil ten minutes longer, stir constantly to keep from burning; pour on buttered plates; cut in squares; will take about two days to harden; use prepared cocoanut when other cannot be had.

Hoarhound Candy.—Boil two ounces of dry hoarhound in one and one-half pints of water for about half an hour; strain and add three and one-half pounds of brown sugar; boil over a hot fire until sufficiently hard; pour out in flat, well-greased tins, and mark in sticks or small squares with a knife as soon as cool enough to retain its shape.

Molasses Candy.—One cup molasses, one cup sugar, butter size of an egg (sweet and not salt), and a tablespoonful vinegar; boil, but do not stir, until it hardens when dropped into cold water; when done, stir in a teaspoonful of soda and beat well; pour into buttered pans, and when cool pull until white; cut into sticks; flavor if desired just before pouring out to cool.

Hickory-Nut Candy.—One cup of hickory-nut meats, two cups sugar, half cup of water; boil sugar and water without stirring until thick enough to spin to a thread; flavor to suit taste with Dr. Price's Extract of Vanilla; set in cold water; stir quickly until white, then stir in the nuts; turn into flat tin; when cold cut into squares.

Artistic, delicate, and tasteless are Dr. Price's Food Colors. Use will prove their merit.

Honey Candy.—One pint of white sugar, water enough to dissolve it, and four tablespoonfuls of honey; boil until it becomes brittle on being dropped into cold water; pull when cooling.

Chocolate Caramels No. 1.—One and one-half cups of grated chocolate, four of brown sugar, one and one-half of cold water, butter size of an egg and two tablespoonfuls sharp vinegar; boil on the top of a stove over a brisk fire until it becomes brittle when dropped in water; do not stir, but shake the vessel while boiling; flavor with two teaspoonfuls Dr. Price's Extract of Vanilla just before taking from the fire; pour into a buttered and floured dripping-pan and check off into even squares while soft.

Chocolate Caramels No. 2.—Take four ounces of chocolate; put into a saucepan with one-half teacup of water and dissolve; then add three pounds sugar, one-half pint of cream and one small teaspoonful of cream of tartar; stir slowly until it will crack; when done, pour in buttered pans and mark off in squares.

Hickory-Nut Macaroons.—To hickory-nuts pounded fine, add mixed ground allspice and nutmeg; make a frosting as for cakes; stir in the meats and spices, putting in enough only to make it convenient to handle; flour the hands, and make the mixture into balls about the size of a nutmeg; lay them on tins well-buttered, giving room to spread; bake in a quick oven; use washed butter for greasing the tins; lard or salt butter gives an unpleasant taste.

Lemon Drops.—One cup of powdered sugar, two teaspoonfuls of Dr. Price's Extract of Lemon, water enough to dissolve; boil until crisp when dropped into water; drop in buttered plates in drops to cool.

Pop-Corn Candy.—Put into an iron kettle one tablespoonful of butter, three tablespoonfuls of water and one cupful of white sugar; boil until ready to candy, then throw in three quarts of nicely popped corn; stir vigorously until the sugar is evenly distributed over the corn; take the kettle from the fire and stir until it cools a little; in this way you may have each kernel separate and all coated with the sugar.

Cream Candy.—One pound of white sugar, one tablespoonful vinegar, one teaspoonful Dr. Price's Extract of Lemon, one teaspoonful cream of tartar; add a little water to moisten sugar, boil until brittle; put in extract, then turn quickly out on buttered plates; when cool, pull until white and cut into squares.

Dr. Price's Onion Relish appeals to the taste, giving an appetizing relish to whatever is used.

Peppermint Drops.—One cupful of sugar crushed fine and just moistened with boiling water, then boil five minutes; take from the fire and add cream of tartar the size of a pea; mix well and add one-half teaspoonful of Dr. Price's Essence of Peppermint; beat briskly until mixture whitens, then drop quickly upon white paper; have cream of tartar and essence of peppermint measured while the sugar is boiling. If it sugars before it is all dropped, add a little water and boil a minute or two.

Wintergreen drops are made the same way by using one-half teaspoonful of Dr. Price's Essence of Wintergreen.

Stick Candy.—One pound of granulated sugar, one cup of water, one-quarter cup of vinegar, one-half teaspoonful of cream of tartar, one tablespoonful of glycerine; flavor with a teaspoonful of Dr. Price's Extract of Vanilla, Rose, or Lemon; boil all except the flavoring until crisp when dropped into water; when cooked, add one-half teaspoonful of soda; after pouring into greased pans to cool, pour a teaspoonful of any one of Dr. Price's Flavoring Extracts over the top; when partly cool, pull white; draw into sticks and cut with shears. Color with one teaspoonful of Dr. Price's Fruit Coloring.

WEIGHTS AND MEASURES.

2½	Teaspoonfuls.....	make	One Tablespoonful
4	Tablespoonfuls.....	"	One Wineglassful
2	Wineglassfuls	"	One Gill
2	Gills	"	One Teacupful
2	Teacupfuls.....	"	One Pint
4	Teaspoonfuls Salt.....	"	One Ounce
1½	Tablespoonfuls Granulated Sugar.....	"	One Ounce
2	Tablespoonfuls Flour.....	"	One Ounce
1	Pint Loaf Sugar.....	weighs	Ten Ounces
1	Pint Brown Sugar.....	"	Twelve Ounces
1	Pint Granulated Sugar	"	Sixteen Ounces
1	Pint Wheat Flour	"	Nine Ounces
1	Pint Corn Meal.....	"	Eleven Ounces
10	Ordinary Sized Eggs	about	Sixteen Ounces
	A piece of Butter the size of an egg...	"	1½ Ounces

Aside from their excellence there is economy in using Dr. Price's Delicious Flavoring Extracts, as being pure it takes less to flavor.

DECORATIVE.

A Green Reception.—Maidenhair ferns for table decoration. Coffee with white and brown bread sandwiches, a leaf of lettuce between. Salad of celery, peas, and beans in a nest of shredded lettuce, Mayonnaise dressing. Ice cream in bricks or dainty forms, colored with Dr. Price's Apple Green.

A Violet Luncheon.—Woodland Violets for decoration. Lemon Sherbet, delicately colored with Dr. Price's Purple Violet, serve in lemon shells, candied violets for bonbons. For dessert, Violet Mousse and Violet Cake recipes given.

A Pink Tea.—Apple Blossoms for decoration. Tea served from small table in delicate china cups, with thin slices of lemon, sugar, and rum. Thin bread and butter sandwiches, sugar tea wafers delicately colored with Dr. Price's Strawberry Red.

Delicious Cakes.—One cup of sugar, one cup of butter, two eggs, the yolks and whites beaten separately, one-half cup of milk, one and a half cups of flour, one teaspoonful baking powder. Flavor with Dr. Price's Extract of Lemon. Bake in small crescent-shaped tins. Make a boiled frosting and color with any of Dr. Price's Harmless Food Colors. These are dainty served at an afternoon tea.

Frozen Mint.—Make a plain lemon ice, and when frozen add the following: three tablespoonfuls of water, one-half teaspoonful of Dr. Price's Essence of Peppermint. Pack the freezer, and let it stand some time. Serve as you would a cordial, in small wine-glasses. This is considered a good aid to digestion.

Ideal Ice.—One pint of cream, one cup of milk, one cup of sugar, the whites of two eggs well beaten. Flavor with Dr. Price's Ideal Extract. When partly frozen remove dasher and beat in one-half cup of Jamaica rum, freeze to the consistency of an ice and serve in glasses.

Pistachio Cream Cake.—Two cups of sugar, one cup of butter creamed, one cup of milk, three and one-half cups of flour, and the whites of eight eggs beaten stiff, add last two teaspoonfuls of baking powder. Bake in layers. *For icing see next page.*

To give artistic touches to table delicacies use Dr. Price's Exquisite Fruit Coloring.

ICING.—Two cups of sugar, the juice of one lemon, one cup of water; boil to a thick clear syrup. Pour in the beaten whites of three eggs. Flavor with Dr. Price's Extract of Pistachio and color with Dr. Price's Apple Green.

Violet Mousse.—Soak one-quarter of a box of gelatine for half an hour in one-quarter of a cup of cold water. Whip one pint of cream, add the gelatine and two-thirds of a cup of sugar, one teaspoonful of Dr. Price's Extract of Violet, color with Dr. Price's Violet Purple. Stir carefully until it begins to stiffen, then put in a freezer. When nearly frozen place in a mold packed in ice and salt, let stand for one or two hours.

Grape Sherbet.—One quart of white canned grapes mashed fine, the juice of four lemons; sweeten to taste. Color with Dr. Price's Apple Green. When partly frozen stir in the beaten white of one egg.

Sunshine Cake.—One and one-half tumblers of sifted powdered sugar, one tumbler of flour sifted four times, the whites of eleven eggs, one teaspoonful of Dr. Price's Extract of Orange, and the yolks of six eggs. Beat the whites of eggs stiff, add sugar, then flour, and the yolks of eggs beaten very light, last the baking powder. Make a boiled frosting, flavor with Orange Extract and color with Dr. Price's Lemon Yellow.

Sunshine Cream.—One quart of cream, one quart of milk, one and one-half cups of sugar, one tablespoonful of flour. Mix sugar and flour together thoroughly, boil the milk, stir in sugar and flour, and boil until the consistency of cream; when cool, add cream and flavor with one teaspoonful of Dr. Price's Extract of Orange and color with Dr. Price's Lemon Yellow.

Muscat Water Ice.—Take the juice of four lemons, mix with two cups of granulated sugar and let it stand for half an hour. Soak one tablespoonful of gelatine in a quarter of a cup of cold water for half an hour, then add half a cup of boiling water, stirring until dissolved; three cups of water added to the lemon and sugar gradually, stirring constantly; put in the gelatine and one-half cup of sherry. This is very pretty if colored a delicate brown with Dr. Price's Chocolate Brown. Freeze and serve in cups.

If the housewife desires flavors at cheap figures she must expect quality to correspond.

INDEX.

CAKES.

	PAGE
Angels' Food No. 1 ..	15
Angels' Food No. 2 ..	15
Black or Wedding Cake	11
Bride's Cake	14
Caramel Cake	13
Chocolate Loaf Cake.	12
Chocolate Marble Cake	13
Citron Cake	12
Clove Cake	12
Cocoanut Loaf Cake.	12
Coffee Cake	12
Cream Sponge Cake.	14
Cup Cake	12
Delicate Cake.....	13
Fig Cake	12
Gold Cake	14
Hickory-Nut Cake ..	12
Lunch Cake.....	14
Marble Cake	13
Mottled Cake	11
Plain Fruit Cake ...	11
Pound Cake	14
Quick Sponge Cake .	13
Silver Cake	14
Spice Cake.....	12
Washington Cake ...	13
White Cream Cake..	14
White Lady Cake...	14
White Mountain Cake	14
White Pound Cake .	14
White Sponge Cake.	14

LAYER CAKES.

Almond Cake	15
Apple Jelly Cake ...	16
Chocolate Cake	15
Cocoanut Cake	15
Cream Cake.....	16
Fig Cake	16
Hickory-Nut Cake .	17
Lemon Jelly Cake ..	16
Metropolitan Cake ..	17
Minnehaha Cake....	16
Orange Cake	15
Pineapple Cake.....	17

LAYER CAKES.—Cont'd.

	PAGE
Pink-and-White Layer Cake	16
Rolled Jelly Cake ...	17

ICING FOR CAKES.

Almond Icing	18
Boiled Frosting	17
Cream Frosting	17
Chocolate Icing	18
Soft Icing	18
Water Icing	18

SMALL CAKES.

Almond Cookies	20
Almond Drops	22
Almond Jumbles ...	19
Anise Drops	18
Best Cookies.....	18
Best Ginger Bread..	21
Boston Cream Cake .	22
Bread Cake	21
Chocolate Wafers ...	19
Cream Puffs	22
Dew Drops	22
Doughnuts	19
Fried Cakes No. 1 ..	19
Fried Cakes No. 2 ..	19
Fruit Cookies	20
Fruit Ginger Bread..	21
Ginger Bread	21
Ginger Cookies	21
Ginger Drops	22
Ginger Snaps	21
Lemon Cookies	20
Lemon Jumbles ...	19
Molasses Cookies ...	20
Philadelphia Jumbles	20
Ring Jumbles	19
Scotch Cakes.....	18
Spice Drops.....	22
Sponge Ginger Bread (Eggless)	21
Sugar Cookies.....	20
Tea Cakes	20

PASTRY.

Almond Tarts	25
Apple Pie	23

PASTRY.—Cont'd.

	PAGE
Chocolate Pie	24
Cherry Pie	25
Cheese Cakes.....	26
Cocoanut Pie	24
Cocoanut Tarts.....	26
Cream Pie No. 1....	23
Cream Pie No. 2....	24
Cream Tarts	25
Currant and Rasp- berry Tarts	25
Custard Pie	24
Lemon Pie.....	24
Lemon Cream Pie ..	24
Marlborough Pie ...	24
Mince Pie Meat	25
Peach Pie	25
Pie Crust No. 1	23
Pie Crust No. 2	23
Pie Crust No. 3	23
Pie Crust No. 4	23
Puff Paste No. 1 ...	23
Puff Paste No. 2 ...	23
Pumpkin Pie.....	25
Strawberry Short- Cake	26
Sweet Potato Pie ...	25
Tarts	25
Tart Shells	25
Victoria Pie.....	24

DUMPLINGS.

Baked Apple Dump- lings	26
Barberries	26
Peach Dumplings ...	26
Steamed Apple Dumplings.....	26

PUDDINGS.

Apple Charlotte	30
Apple Fritters.....	30
Banana Pudding ...	28
Boston Pudding	30
Brown-Top Pudding	30
Chocolate Pudding..	29
Christmas Plum Pud- ding	27

PUDDINGS.—Cont'd.

	PAGE
Cottage Pudding ...	28
Cream Fritters	30
Cream Pudding	27
Cup Pudding.....	30
Delicate Pudding ..	29
Delmonico Pudding .	29
Fig Pudding	29
Fritters	30
Fruit Pudding No. 1	27
Fruit Pudding No. 2	27
Graham Pudding ...	27
Indian Pudding	29
Macaroni Pudding ..	29
Orange Pudding	28
Peach Cottage Pudding	29
Puff Pudding	27
Queen of Puddings .	28
Railroad Pudding ..	28
Rice Pudding	28
Rice Meringue	30
Snow Pudding	28
Steamed Berry Pudding	30
Suet Pudding	27
Tapioca Fruit Pudding	29
Tipsy Pudding	28

PUDDING SAUCES.

Foaming Sauce	31
Good Pudding Sauce	31
Hard Brandy Sauce.	31
Hard Sauce	31
Lemon Sauce	31
White Wine Sauce ..	31

CUSTARDS, CREAMS, AND JELLIES.

Almond Cream	34
Almond Custard	33
Apple Snow	34
Baked Custard	34
Bavarian Cream	33
Blanc Mange	31
Blanc Mange for Summer, No. 1....	32
Blanc Mange for Summer, No. 2...	32
Boiled Custard	32
Cereal Jelly Pudding	36
Charlotte Russe	34
Chocolate Cream ...	35

CUSTARDS, etc.—Cont'd.

	PAGE
Corn Starch Blanc Mange	32
Cup Custard	33
Dr. Price's Tapioca Cream	33
Floating Island.....	33
Fruit Charlotte	34
Fruit Desserts.....	35
Italian Cream	35
Jelly Sugar Marshmallow	36
Jelly Sugar Pudding Sauce.....	36
Lemon Jelly	35
Macaroon Custard ..	32
Neapolitan Blanc Mange	32
Nut Jelly Pudding..	36
Orange, Cherry, Mint, Strawberry, Raspberry, and Pineapple Jelly.....	36
Rice Cream	35
Russian Cream	34
Snow Balls	35
Snow Pudding.....	36
Spanish Cream	34
Strawberry, Raspberry, Cherry, Pineapple, Peach, Orange, or Nut Dessert.....	36
Swan's-Down Cream.	34
Velvet Blanc Mange	32
Wine Jelly	35

ICE-CREAMS, ICES, AND SHERBETS.

A Delightful Fruit Punch	40
Claret Punch.....	39
Chocolate Ice-Cream.	37
Coffee Ice-Cream ...	37
Currant Ice	38
Fruit Cream	37
Frozen Peaches	38
Fruit Sherbet	39
Ice Cream No. 1 ...	37
Italian Tutti-Frutti .	37
Jamaica Ginger Beer	39
Kumyss	38
Lemon Ice	38
Orange Sherbet	39

ICE-CREAM, etc.—Cont'd

	PAGE
Peach Ice-Cream ...	37
Pineapple Sherbet ..	39
Pistachio Ice-Cream..	37
Pomegranate Sherbet	39
Pudding Glace	38
Roman Punch.....	39
Raspberry Royal ...	38
Strawberry Ice	38
Strawberry Sherbet .	39
Vanilla Ice-Cream..	37

CONFECTIONERY.

Butter Scotch	41
Chocolate Caramels No. 1	42
Chocolate Caramels No. 2	42
Chocolate Creams...	40
Cocoanut Cream Candy	41
Cream Candy	42
Cream Walnuts	41
Hickory-Nut Macaroons	42
Hickory-nut Candy.	41
Hoarhound Candy ..	41
Honey Candy	42
Lemon Drops	42
Maple Creams	40
Molasses Candy	41
Marshmallows	40
Peppermint Drops..	43
Pop-Corn Candy....	42
Stick Candy	43
Vanilla Taffy	41

DECORATIVE.

A Green Reception..	44
A Pink Tea.....	44
A Violet Reception..	44
Delicious Cakes	44
Frozen Mint	44
Grape Sherbet	45
Ideal Ice	44
Muscat Water Ice ..	45
Pistachio Cream Cake.....	44
Sunshine Cake	45
Sunshine Cream	45
Violet Mousse	45
WEIGHTS AND MEASURES	43

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